

LES CASTINES

AOP BOURGUEIL



REGION
VAL DE LOIRE



GRAPE VARIETY
CABERNET FRANC



AGEING
5 YEARS



TERROIR

THE PARCELS ARE SITUATED IN THE AREA OF CLAY-BASED LIMESTONE SOIL IN THE NORTH OF THE APPELLATION. FACING DIRECTLY SOUTH, WITH A DENSE FOREST GIVING PROTECTION FROM NORTH WINDS, BOURGUEIL BENEFITS FROM A GENTLE MICROCLIMATE THANKS TO THE MODERATING EFFECT OF THE LOIRE RIVER. THE AVERAGE AGE OF THE VINES IS 25 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING.



TASTING NOTES

THE STRONG GARNET COLOR AND A PRETTY MORELLO CHERRY NOSE ANNOUNCES A DELICATE MOUTH. THE SILKY TANNINS ARE THERE, PUNCTUATED WITH A NICE FRESHNESS.



FOOD PAIRINGS

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH TAPAS AND APPETIZER BUFFET, CHORIZO OMELETTE, FAJITAS, BEEF GOULASH, RACLETTE, TAJINE WITH VEGETABLES, AGED MIMOLETTE, ITALIAN PARMIGIANO OR PECORINO CHEESES.

SERVICE TEMPERATURE: 12° - 14°



WINEENTHUSIAST

